



*Antico Monastero*



## *Nebbiolo d'Alba DOC*

### **TECHNICAL NOTES:**

*Grape Variety:* Nebbiolo 100%

*Alcohol:* 14%

*Colour:* Garnet Red

*Total Residual Sugar:* 2 g/l

### **VINEYARDS:**

*Cultivation Area:* Alba area

*Vineyard Altitude:* 300/350m above sea level

*Training System:* Guyot

*Soil:* Clayey-Calcareous soil

### **VINIFICATION:**

*Skin contact period:* 10 days

*Vinification vats:* Stainless steel

*Ageing:* 2 years in Oak Barrel followed by a short period in bottle.

### **TASTING SUGGESTION BY VALTER BOSIO:**

*Tasting Impression:* Dry with silky tannin

*Tasting temperature:* 20° C

*Meal Coupling:* Meat like Brasato, cheeses